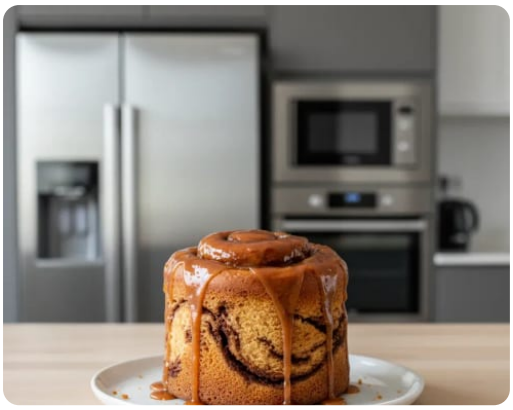


Plate Dream

Cinnamon Roll Cake – Easy Homemade Dessert

15 min Prep time	**25 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup unsalted butter, softened
- [ ] 2 large eggs, room temperature
- [ ] 1/2 cup milk
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest

Cinnamon Swirl

- [ ] 1/4 cup unsalted butter, melted
- [ ] 1/3 cup brown sugar
- [ ] 2 tbsp ground cinnamon
- [ ] 2 tbsp maple syrup

Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 tbsp milk
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9-inch round cake pan.
2. In a bowl, whisk together flour, baking powder, baking soda, and salt; set aside.
3. Cream butter and brown sugar until light and fluffy – the kitchen will fill with that sweet, buttery scent.
4. Add eggs one at a time, then stir in vanilla and lemon zest.
5. Gradually add the dry ingredients, alternating with milk, mixing just until combined.
6. In a small bowl, combine melted butter, brown sugar, cinnamon, and maple syrup for the swirl.
7. Pour half the batter into the pan, drizzle half the cinnamon mixture, then top with the remaining batter and finish with the rest of the cinnamon swirl.
8. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
9. While the cake cools, whisk together powdered sugar, milk, and vanilla for the glaze.
10. Drizzle the glaze over the warm cake; let it set for a few minutes before slicing.

Nutrition per serving

380 kcal	5 g	55 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure butter is softened, not melted, for the best texture.
- Do not over-mix once the flour is added; a gentle fold keeps the crumb tender.
- If you prefer a stronger cinnamon flavor, add an extra teaspoon to the swirl.